

SUFFOLK BRANCH OF CAMRA - FREE NEWSLETTER



LAST ORDERS!

Like ARTY ROLLUP, come to



Corn Exchange, Ipswich

September 12th - 16th, 1989 - Saturday Night Ticket Only

EDITOR: Simon Haynes, 4 Green Man Way, Woodbridge. Tel: 4292
Articles and Adverts for next 'LAST ORDERS' by 4th August 1989

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BRANCH DIARIES

IPSWICH & EAST SUFFOLK

- Fri 11th Aug - Branch Meeting, Hadleigh, George - 8.30pm
- Fri 1st Sep - Branch Meeting, Ipswich, Duke of York - 8.30pm
- Fri 13th Oct - Branch Meeting, Naughton, Wheeler's Arms - 8.30pm

WEST SUFFOLK

- Wed 2nd Aug - Branch Meeting, Lakenheath, Half Moon - 8pm
- Fri 25th Aug - Brandon Pub Crawl, start at Great Eastern - 8pm
- Wed 6th Sep - Branch Meeting, Denston, Pulmbers Arms - 8pm
- Wed 4th Oct - Branch Meeting, Bury St. Edmunds, New Inn - 8pm

Cambridge Beer Festival - Corn Exchange, Cambridge - 15-19 August.

REAL ALE RUNABOUTS

Wednesday	9	August	Reydon & Southwold
Wednesday	23	August	Brundish, Saxtead & Earls Soham
Friday	8	September	Chappel Beer Festival*
Wednesday	20	September	Laxfield & Framlingham
Wednesday	4	October	Saxmundham Great Glemham & Little Glemham
Wednesday	18	October	Bury St Edmunds

* **Note** Admission to the festival is not included in the price but we hope to obtain reduced rates for our passengers.

Fares - ADULT - £2.20 CONCESSION - £1.90

All of the above trips depart from Tower Ramparts at 1845

The Tolly Cobbold Action Group

The news of the impending closure of the Cliff Brewery, although not a complete surprise, finally broke early in June. At the Ipswich and East Suffolk CAMRA Branch Meeting incensed members demanded an Action Group and with the full co-operation of Headquarters at St. Albans, initial moves were made.

The first meeting of the Group was held at the Rose and Crown, Norwich Rd, Ipswich on Monday 19th June, with over 30 people attending. Stephen Cox from CAMRA HQ was present to offer valuable guidance. Many long standing members commented that the Rose and Crown was a fitting venue, as it was the Ipswich Branch's regular meeting place in the early days of the Campaign in 1974.

Two subsequent meetings were also well attended and the Action Group had received wide press and Local Radio coverage. Local MPs and councillors have been contacted, and some members were able to visit the brewery. A petition against the closure was started, and within three weeks it had been signed by nearly 3000 people. Copies of the petition were handed in at the brewery on the Tuesday, and on the Thursday, the day before closure, at Brent Walker's main office in Knightsbridge.

There has been a tremendous amount of support for the Action Group from local pub users and members of the general public. Suffolk people - often thought to be quiet and easy going, have been incensed at the possible loss of 'their' brewery.



"Just ring the bell and ask to see the chairman."

It is to be hoped that Brent Walker will re-consider their decision - failing that we must see the Tolly Cobbold name and brands preserved. The local council in Ipswich have shown their support by imposing a building preservation order on the brewery building. The loss of a brewery is always a tragedy, we must all do our best to keep the Tolly Cobbold flag flying.

Some positive suggestions made by the CAMRA Action Group that Brent Walker should consider are the continued brewing of a Tolly Cobbold beer in Ipswich in a micro-brewery if the Cliff Brewery is closed. The introduction of the excellent traditional 'Tap and Spile' pubs that have proved a huge success in the North of England into Suffolk, or perhaps a brew pub with its own in house brewing which has already proved a success in Suffolk at the Earl Soham Victoria.

Seckford Arms

Free House Pub

Tel: Woodbridge 4446



The Seckford Arms has its own unique style in internal decor
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*We offer, along with a friendly atmosphere, a selection of
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*We are situated 300 yards along Seckford Street from Market Hill
(opposite the Fen Meadow)*

Bed and Breakfast facilities

Try us - we can assure you, you will come again

Ellen, Alf & Alison and Paul

Young's Bottled Out

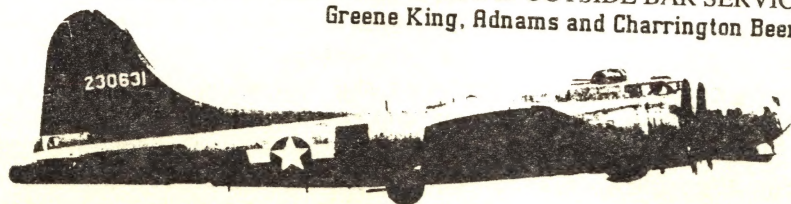
Despite the recommendations made by the Monopolies and Mergers Commission in their report on the 'Supply of Beer in the UK', the Government has been forced to back down on the principle issue, that of pub ownership. The 'Big Six' brewers will now be able to keep all of their 22,000 pubs which they would have had to sell, had Lord Young been 'minded' enough, to implement the 2000 pub limit. Instead they will be obliged to lease half of the pubs they have over the 2000 limit, as so-called 'Free Houses'.

There were always going to be problems for the Government in implementing all of the proposals made by the MMC. For a start, compelling large companies to divest properties, legally acquired in the course of their business, is not in the Conservative Party manifesto. Neither is the interference in the affairs of private companies who's only crime, is to have acted against the public interest. In addition, 'one' musn't forget the contribution to party funds made by large companies, including the 'Big Six' brewers. In fairness, the TUC came out against the proposals as well, but that alone would have been unlikely to sway an otherwise 'minded' Secretary of State.

Only time will tell whether these 'watered down' proposals will achieve the desired effect. Apart from the lease of 11,000 pubs, the national brewers will also be obliged to allow their tenants to take a guest beer. There appears to be no safeguards as to where this 'guest' beer might come from, or indeed if the landlord will have a completely free choice. Licensed tenants will however be extended the same protection afforded to other business tenants in the Landlord and Tenant Act, of 1954. It remains to be seen whether prices will fall as a result of the changes, but one area that should benefit is that of soft drinks, low alcohol beers, ciders, wines and spirits. Tenants of the national brewers will be able to buy these from the cheapest source, and will not be tied to their own companies supplies.

THE FLYING FORTRESS

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Mount Road, Great Barton, Bury St. Edmunds.
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Pigs Like Beer Too

Recently I met an old friend - Mr David Barker, Lodge Farm, Westhorpe, who I had not seen for some years, since we had been mutually engaged in eradicating a pig disease in East Anglia. He later became chairman of the Suffolk N.F.U.

He told me he had been feeding his pigs on beer waste obtained from the Greene King Brewery. At the beginning he realised that it could not be added to ordinary feed undiluted, but was soon able to achieve a satisfactory beer/water ratio to the mutual benefit of himself and his fattening pigs. In this connection I recalled an article I had read in the Veterinary Record - the main periodical covering the profession. The author from the West Midlands said; "I was called to a suspect poisoning case in a 1000 pig fattening unit. When I arrived I ascertained that all the pigs were affected. Looking over the pen doors, the clinical signs were rather familiar; they reminded me of Saturday nights at the rugby club. These pigs were drunk. The majority were sleeping very contentedly, and I am certain one could detect smiles on their faces. Other pigs were staggering around the pens with their front legs crossed - but again looking very happy. An odd pig showed aggressive behaviour, another one collapsed in the trough and there was another one who staggered all the way to the trough, took a sniff and found that the contents were now water and staggered back to bed. I am sure I could detect a look of disappointment on its face."

My veterinary colleague told me that he took some blood samples from three recumbent pigs. All had a level indicating four times the legal limit for driving. His medical friends told me that he would need to drink a whole bottle of brandy fairly quickly to achieve that level.

As already mentioned, Mr Barker took immediate action when he noticed the loutish behaviour of the pigs during the weekly weighing routine. He told me that in 1984 he purchased two, four and a half thousand gallon tanks which he filled with skim milk, a bi-product of certain dairy processes. When the milk quota system came into operation the supply ran out. Being a keen conservationist especially with re-cycling aspects, he looked for a replacement liquid and the waste beer provided the 'solution'. Whilst being of limited nutritional value it had other advantages. He found that the pigs grew more quickly because of the soporific effects which discouraged unpleasant expenditure of energy ie. charging about unnecessarily, fighting and unpleasant vices like nail biting. In other words less food was consumed. In addition the end result was first class bacon.

The tanker usually delivers the waste beer weekly. It is dyed green. After dilution about 350 gallons are consumed daily by about 400 pigs aged 11-23 weeks. Last year 51,700 gallons (413,000 pints!) before dilution were consumed.

I visited the farm recently and was struck by the smell in the piggeries - a cross between the pleasant aroma of a brewery and the less pleasant smell of a piggery - never up to Chanel No.5 at the best of times.

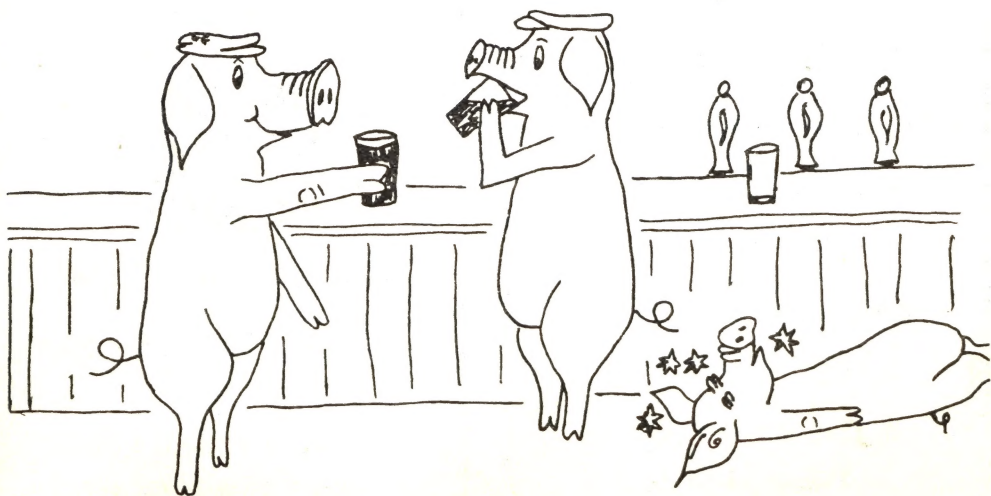
It was interesting to note that after the usual cacophony, always present during feeding time, how quickly the pigs settled down. Within five minutes of the feeding all the pigs were in a state of blissful contentment.

I visited the brewery, where Mr John Foster, former Head Brewer, now Production Director, took me to the draught beer area. He showed me how the bung at the side of the barrel was removed and the barrel turned so that all waste was allowed to drain and finish up in a pit. The barrels are all aluminium now. I did not see any wooden ones. They subsequently go through an extensive cleansing and sterilising procedure. This, together with the cleanliness and tidiness of the premises was most impressive.

Mr Foster told me that in addition to barrel waste, surplus inactivated yeast is also supplied for pig feeding.

After this tour we adjourned to the sampling room where on one wall were some photographs of pigs in various contented postures. They couldn't have enjoyed their beer more than I enjoyed the Abbot Ale poured for me by Mr Foster.

Leslie Green



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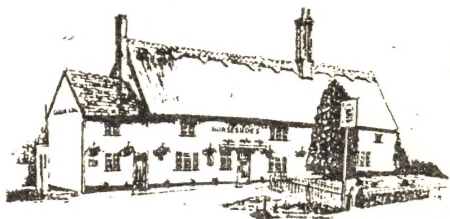
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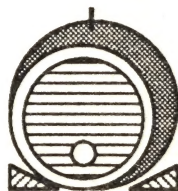
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HOPBINE

Bardwell, Dun Cow - John and Edith have moved out after 12 years of serving a good pint. Suffolk CAMRA would like to wish them all the best for the future. We welcome Barry and Jenny who have taken over here, and say that the pub will not change.

Great Wenham, Queen's Head - This freehouse is now under new management in the form of Mark and Patsy. Greene King IPA and Abbot Ale are currently on offer, but they intend to bring the 'third' pump into use.

Bures, Queen's Head - Closed, possibly to become either a restaurant or guest house...

Bures, Eight Bells - Now has Tetley's Bitter and Burton Ale.

Bedfield, Crown - Now free from Watney's tie. Greene King IPA and John Smith's Bitter are available on handpump.

Hadleigh, King's Arms - New tenants here since last November, Trevor and Carol Rumble, previously of the Halstead Carpenter's Arms. Tolly Bitter and Original are available on handpump.

Hadleigh, White Hart - The landlord here is due to go in August after several years service. Suffolk CAMRA members will be sad to see him leave, and hope the brewery will not see this as an opportunity to change this traditional pub.

Polstead, Cock - This Ind Coope pub near Hadleigh is due to close, following the departure of landlord David Peck. The brewery claims that pub had insufficient trade to continue as a going concern.

The George And Dragon

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Fri 4th August	Disco
Sat 12th August	"Boze Brothers"
Sat 26th August	"Thud and Blunder"

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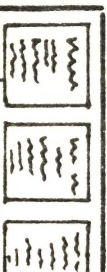
Greene King Ales

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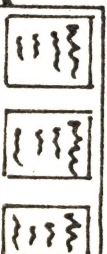
Telephone (0787) 71285

ALE & ARTY OR ABORE & MS BEER

SIEN, HERE ONCE STOOD OCKERHATS
BREWERY, BIN A GORN YEARS TILL
CRAPNEYS TDOK EM OVER. THEIR
WINTER ALE WUR, THET GOOD YER
COULD WALK A FIELD MOUSE
ACROSS IT



KNOCKED IT DOWNEN THEY DID,
SNIFF - SHUT A LOT OF
THEIR PUBS AN THEY
HAD SOME GOOD UNS.
STUCK UP THIS LOAD A
OARDINS IN FRONT OF
THE OWD PLACE
JST YEW A LOOK AT EM



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FALSE TEETH



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DARK BROWN
AGONY SHAG
HM. GOVERNMENT
WAGNING.
SMOOGING 4 OUNCES
OF THIS STUFF
A DAY MAY BE
MOVEDS TO YOUR
HEALTH.



SQUIT

WOMEN GO
FOR MEN
WHO WEAR
POOFTEERS
ROLL ON BALTYE
DEODORANT
ALSO AVAILABLE
AS SPRAY TYPE
FOR UNDER THE
ARM PROTECTION



NEVER
DEW



GET AWAY FROM
IT ALL.
FLY OUT TO
SUNNY
COSTA DE LOT
FOR THE HOLIDAY
OF A LIFETIME



AUNT
NANTHIN
WRONG
WIL
SUFFIK



YOU CAN HEAR
THE TASTE IN
THE CRAPNEYS
KEG.

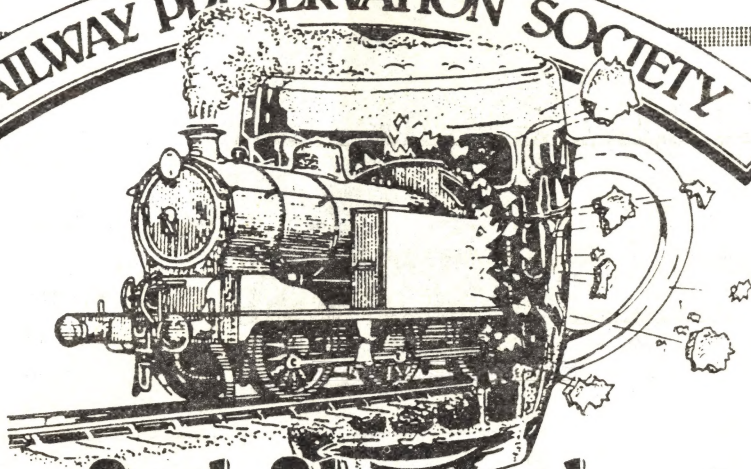


THAS
THE ONLY
ONE THET
TELLS
THE TREWTH

CAMRA

&

STOUR VALLEY
RAILWAY PRESERVATION SOCIETY



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at the

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6th SEPTEMBER

to

SATURDAY

9th SEPTEMBER

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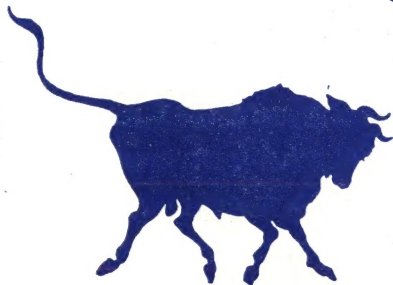
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